



VINEYARDS & WINERY

J SIGNATURE TASTING FLIGHT

\$25 PER PERSON

COMPLIMENTARY FOR WINE CLUB MEMBER

One complimentary J Signature flight per every \$100 net wine purchase.

PINOT GRIS, ESTATE,

RUSSIAN RIVER VALLEY, 2017

“Our delicate and inviting Russian River Valley Estate Pinot Gris begins with aromas of lily, honeysuckle and white blossoms that blend with Anjou pear and the slightest touch of white pepper. The bright, deeply layered palate bursts with fruity notes of juicy nectarine, zesty grapefruit and ripe kiwi, finishing with floral hints of elderberry blossom. We suggest pairing this wine with achiote-marinated chicken with grapefruit-avocado salsa or seared scallops with a Meyer lemon-white wine pan sauce, drizzled over poached asparagus. For a cheese pairing, try this with chèvre and pumpkin seed brittle.”

CHARDONNAY, STRATA,

RUSSIAN RIVER VALLEY, 2015

30% off

“Crisp and focused, the distinctive 2015 J Vineyards STRATA Chardonnay opens with aromas of yellow apple and pineapple, backed by hints of toffee, clove, and cinnamon spice. On the palate, notes of lemon cream and lime zest are accented by Bosc pear and ginger. With its refreshingly crisp acidity, the versatile STRATA Chardonnay pairs well with lobster bisque or alongside aged white cheddar with a spiced apple compote.”

PINOT NOIR,

RUSSIAN RIVER VALLEY, 2016

“Our 2016 J Vineyards & Winery Russian River Valley Pinot Noir is a classic example of the region, opening with luscious notes of fresh raspberry, cherry, and orange bergamot. On the expansive palate, flavors of cranberry, blueberry pie, and cardamom blend seamlessly with hints of violets, tea leaves, and toast. Enjoy with hoisin-glazed pork belly with eggplant puree, duck confit with braised fennel and rösti potato or gruyere with poached cherries and toasted almonds.”

CUVÉE 20,

RUSSIAN RIVER VALLEY, NV

“Our J Cuvée 20 Brut opens with nuanced aromas of toasted almond, followed by notes of Braeburn apple, dried cranberry and ginger snap. A delicate dance of bubbles leads to a soft palate with flavors of lemon meringue pie, as the wine’s creaminess is whisked away by a lively finish. Pair this versatile sparkler with Dungeness crab cake or lobster roll, fresh popped white cheddar popcorn or goat cheese rolled with herbes d’provence.”

BRUT ROSÉ,

RUSSIAN RIVER VALLEY, NV

“Our J Brut Rosé, sparkles with a vibrant, pink salmon hue, and inviting aromas of jasmine blossom. Kaffir lime leaf, tangerine, and raspberry. The mouthfeel is creamy and delicate, with a fine, energetic mousse that tickles the tongue, the deeply nuanced palate features notes of ripe strawberry, Bing cherry, blood orange, and lemon meringue, with hints of slivered almond, and watermelon juice. Pair this lively sparkling Rosé with tuna poke or grilled prawns with Meyer lemon gastrique over basmati rice. Also try a cheese pairing of gruyere with strawberry mostarda or gouda with grilled peaches.”